

Pheasant Casserole

From Alice's Kitchen

2-3 Pheasants cooked (slow cook them- covered with water...season). I season with salt, pepper, celery seed, and sometimes crushed peppers.

I use Brownberry seasoned Stuffing mix (when I can get it); Use your favorite Mix. Lately I've used Stove Tip—Pepperage Farm.

Melt a cube of butter over the crumbs... Mix well. Spread ½ of crumbs in bottom of 9" x 13" baking pan.

2 cups (about) of grated zucchini squash, or may substitute French cut green beans. (I have my grated squash frozen from the garden, so sometimes I use more than 2 cups).

1 large onion chopped. I mix this with the squash and cook in the microwave for a few minutes (with a little water to steam them).

I don't drain this mixture, but add 1 can of mushroom soup, 1 cup of sour cream and the cooked pheasant... (I sometimes use more sour cream than the 1 cup).

Spread the mixture over the crumbs in the pan. Add remaining crumbs over the top of the meat mixture. I use the liquid from the pheasant to moisten, as I do not like the casserole to be too dry.

(If I remember, I sprinkle parsley flakes over the top to give a little color)

Bake at 350 about 35 minutes (want it to be hot and bubbly... everything is already cooked).